

Demarie “Luigi” Bianco Pét-Nat



LOCATION:

Italy > Piedmont >Vino Frizzante
Bianco Roero > Roero

VARIETY:

Arneis

WINEMAKERS:

Paolo & Aldo Demarie



SCIENCE

ABV: 13%

SUGARS: 1.3 g/l

TOTAL SO₂: ~50 mg/l

TOTAL ACIDITY: 5.3 g/l

EXPERIENCE

NAME: The “Luigi” Bianco Pét-Nat is named after Paolo and Aldo’s grandfather who started the winery in the late 1800s.

CHARACTER: A wild, native yeast fermentation finished in the bottle traps gas and sediment in the bottle. This unrefined ancestral method wine offers up a fresh and energetic expression of the native Arneis grape. The flavors express lemon and lime citrus, peach blossom, pear, pineapple sage, and yeasty bread notes.

ENJOY WITH: The bubbles make it a great aperitif. Serve with fatty or fried foods like fish & chips, hamburgers, or a charcuterie board.

BEST RESULTS: Serve at 40-45° F, in a white wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Spontaneous, native yeast fermentation in steel tank with fermentation finishing in the bottle, leaving the natural carbonation and sediment.

ELEVAGE: After fermentation is complete in the bottle, the wine rests for a few months before release.

FINING & FILTERING: Unfined and unfiltered, vegan.

SULFUR: Only added when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic, vineyard certified in 2020.

LAND: North of the Tanaro river, the soils are sandy, marl, and sandstone with fossilized seashell. Arneis is grown at the bottom part of the hill 500-700 feet a.s.l, from an estate vineyard in Vezza d’Alba, Roero.

VINE: Vines were planted between 1980 and 1990, in the Torion MGA (vineyard). Less than a mile from the winery, dry farmed with guyot pruning.

HARVEST & PRODUCTION: Hand harvested fruit, 600 cases.

